

Theo Randall

CUCINA ITALIANA

CHEF'S TABLE



Antipasto

CARPACCIO DI MANZO

Thinly sliced beef fillet with artichokes, wild rocket
and Parmesan shavings

Primo

TORTELLINI VERDI

Fresh green pasta filled with ricotta, Parmesan and Amalfi lemon,
courgette flowers, sage and brown butter

Secondo

VITELLO

Roasted loin of veal with new-season girolle mushrooms,
rainbow chard and Amarone jus

Il Formaggio

Selection of Italian artisan cheeses with homemade crackers
and pear mostarda

Dolce

TORTA CAPRESE

Chocolate and almond cake with coffee gelato

